

## WHAT IS CLAIMED IS:

5        1. A method of sterilizing poultry meat comprising the step of subjecting poultry meat to a contact treatment with an aqueous hinokitiol solution in poultry processing for a production of poultry meat.

10        2. The method according to claim 1, wherein the contact treatment is carried out at least in one step in the poultry processing comprising plural treatment steps, and/or in one interval between consecutive two steps in the treatment steps.

15        3. The method according to claim 2, wherein the treatment step is selected from the group consisting of an evisceration step, a chilling step and a wrapping step.

20        4. The method according to claim 3, wherein the contact treatment is carried out in the interval between the evisceration step and the chilling step.

25        5. The method according to claim 3, wherein the contact treatment is carried out in the chilling step and/or in the interval between the chilling step and the wrapping step.

6. The method according to claim 1, wherein the concentration of hinokitiol in the aqueous hinokitiol solution is from 1 to 50000 ppm.

7. The method according to claim 1, wherein the aqueous hinokitiol solution

has a pH of 4 to 11.

8. The method according to claim 1, wherein the contact treatment is carried out at a temperature of 0° to 70°C.

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9. The method according to claim 1, wherein the contact treatment is carried out by at least one selected from the group consisting of applying a coat, spraying, rubbing and immersion.

10. A method for producing poultry meat comprising the step of sterilizing poultry meat by the method according to any one of claims 1 to 9 in poultry processing.